

## **Report for the 1<sup>st</sup> ICC Asia-Pacific Grains Conference (APGC)**

The 1<sup>st</sup> ICC Asia-Pacific Grains Conference (APGC) co-organized by ICC and CCOA was held successfully in Xiamen, China from May 21-23, 2017. On the theme of "Science and Innovations in Grains: From Asia-Pacific to the World", 600 delegates from 18 nations and regions participated in the important event. The three days schedule consisted of opening ceremony, plenary session, 13 parallel sessions, AACCI session, post paper exhibition, and awards ceremony, technical tour.

In the plenary session, 8 presentations was delivered by 5 local experts and 3 international experts, which draw high attention from delegates and media. Topics covered food security, cereal sector, vegetable oil, corn substrate, healthy food innovation, information technology application, and whole grain food and grain storage.

13 parallels sessions were going on during May 22 afternoon and May 23 morning. Totally 118 speakers gave speeches, including 41 international experts and 77 local experts. Multiple and cross topics covered from processing, utilization, green storage, quality and safety, to health and nutrition in grain and oil & fats field.

The exhibitions participated actively in the conference. 53 companies, including 18 sponsors and 28 exhibitions, brought the novel products and achievements in the grain & oil science and technology, covering processing equipments, storage instruments , detection technologies, eastern traditional food as well as quick testing tools, which represented comprehensive strength and influence in cereal and oil industry.

In the closing ceremony, the awards for Best Posters and Young Scientists were issued. The committee presented the awards to 6 poster winners and 6 young scientist winners (listed below). Meantime, Prof. BianKe from Henan University of Technology was announced to be a number of ICC academy.

The 1<sup>st</sup> ICC APGC had received widely attention from industry and beyond. Grain Newspaper and Guangming News published special reports during the entire period: preheating, deeply tracing and summary reports. The cumulative reviews hit 543390 times for in Gangming news, 247000 times in micro blog, and 162000 times in headline reports.

The 1st APGC achieved highly appreciation from representations from domestic and abroad, wide subjects, high level presentation and high attention from industry and beyond.

The 1<sup>st</sup> ICC APGC was held successfully, promoted the exchange and cooperation in grain & oil science and technology. And will benefit the sustainable development and science and technology innovation in Asia pacific region.

CCOA would like to thank all the endorsers, sponsors, exhibitions, organizations and participants for their generous contributions to this event.



Fig.1 Pictures of opening ceremony



Fig.2 Pictures of opening ceremony



Fig.3 Pictures of Best Youth Speakers



Fig.3 Pictures of best poster



Fig.3 Pictures of closing ceremony

## Best Youth Speakers

| No. | Parallel Session                           | Title   | Speaker      | work  |
|-----|--|---|--------------|---|
| 1   | S1: Wheat milling and wheat products       | Effects of Genotype and Environment on Grain, Flour, Dough Properties and Gluten Protein Composition of Canada Western Red Spring Wheat | Filiz Koksel | University of Manitoba, Food Science Department, Canada                               |
| 2   | S2: Healthy grain (I)                      | Ultra-Fine Grinding and Bacteria-Reducing of Grain Based on the High-Pressure Microchannel Fludizer                                     | Li Juan      | Jiangnan University, China  |
| 3   | S6: Eastern traditional foods              | Research & Development of Chinese Tradition Cereal Food Under Room Temperature Storage  | Hu Xinzhong  | College of Food Engineering and Nutritional Science, Shaanxi Normal University, China |
| 4   | S10:Fats&oils science and technology(II)   | Zhao Jikai, Henan University of Technology, China   | An Kejing    | College of Food Science and Technology, Henan University of Technology, China         |
| 5   | S11:Green technology for grain storage(II) | Gene Cloning of Carboxylesterases and Mrna Expression Level in  | Tang Peian   | Associate Professor, Nanjing University Of Finance & Economics, China                 |
| 6   | S13:AACCI international symposium          | Exploring the Opportunity of Developing Resistant-Starch-Rich Food Ingredients from Pulses and Cereals                                  | Yongfeng Ai  | Department of Food and Bioproduct Sciences, University of Saskatchewan, Canada        |

## Best Posters

| No. | Parallel Session   | Title   | Author       | Other authors  |
|-----|--|---|--------------|--|
| 1   | S1: Wheat milling and wheat products                                 | Ultrasonic-assisted Extraction of Alkylresorcinols From Whole Wheat Meal  | Wang X. Y    | Peng T. Y. , Zhao R. Y.  |
| 2   | S3: Fats&oils science and technology(I)                              | Lipidomic Analysis of Intracellular Tricylglycerol Migration During the Fermentionn of Schizochytrium limacinum SR31 under Different Carbon Sources | Ming chang   | Tao Zhang, Ruijie Liu, Qingzhe Jin, Xingguo Wang   |
| 3   | S5 : Rice milling and rice products                                  | Prediction of Rice Freshness and Enthalpy of flour Gelatinization in Long-term Stored Paddy with Mixolab Dough Pasting Properties                   | Li Xinjun    | Jiag Ping, Jiang Mingneng, Yu Hui, Han Xu, Wang Xin  |
| 4   | S7: Research and development of potato and sweet potato foods        | Retrogradation of Potato in Tuber and its Digestibility   | Y. Chen      | J. Singh, R. Archer  |
| 5   | S12:Processing suitability evaluation of grain and oil raw materials | Calcium-induced peanut protein nanoparticles for resveratrol delivey  | Aimin Shi    | Qiang Wang, Xue Chen, Hongzhi Liu, Li Lin, Hui Hu, Ying Yang, Bo Jiao                      |
| 6   | S13:AACCI international symposium                                    | Selection Criteria for Wheat Varieties as Basis for a New Gluten Reference Material   | S. Tomoskozi | L. Hajas, E. Schall, K. Scherf, K. Torok, P. Koehler, S. D Amico, R. Schonlechner, R. Poms |